

Department of Public Health and Social Services
Division of Environmental Health
Food Establishment Inspection Report

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INSPECTION	RSN	TYPE	GRADE	INSPECTION DATE	ESTABLISHMENT NAME
Regular			<u>Ø</u>	<u>089 / 28 / 2017</u>	<u>DOE - J.B. SAN MIGUEL ELEMENTARY SCHOOL</u>
Follow-up	<u>✓</u>			TIME IN	TIME OUT
Complaint			RATING	<u>11:55 AM</u>	<u>1:05 PM</u>
Investigation			<u>A</u>	SANITARY PERMIT NO.	LOCATION (Address)
Other:				<u>170000382</u>	<u>491 CLARA RD., TOTO</u>
ESTABLISHMENT TYPE			AREA	TELEPHONE	No. of Risk Factor/Intervention Violations
<u>SCHOOL CAFETERIA</u>			<u>8</u>	<u>977-9370</u>	<u>Ø</u>
No. of Repeat Risk Factor/Intervention Violations					RISK CATEGORY
<u>Ø</u>					<u>4</u>

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance (IN, OUT, N/O, N/A) for each numbered item. Mark "X" in appropriate box for COS and/or R.

IN = In compliance OUT = Not in compliance N/O = Not observed N/A = Not applicable COS = Corrected on-site during inspection R = Repeat violation PTS = Demerit points

Compliance Status			COS	R	PTS
Supervision					
1	<u>IN</u>	OUT			6
Person in charge present, demonstrates knowledge, and performs duties					
Employee Health					
2	<u>IN</u>	OUT			6
Management awareness; policy present					
3	<u>IN</u>	OUT			6
Proper use of reporting, restriction & exclusion					
Good Hygienic Practices					
4	<u>IN</u>	OUT	N/A	N/O	6
Proper eating, tasting, drinking, betelnut, or tobacco use					
5	<u>IN</u>	OUT	N/A	N/O	6
No discharge from eyes, nose, and mouth					
Preventing Contamination by Hands					
6	<u>IN</u>	OUT	N/A	N/O	6
Hands clean and properly washed					
7	<u>IN</u>	OUT	N/A	N/O	6
No bare hand contact with ready-to-eat foods or approved alternate method properly followed					
8	<u>IN</u>	OUT			6
Adequate handwashing facilities supplied & accessible					
Approved Source					
9	<u>IN</u>	OUT			6
Food obtained from approved source					
10	<u>IN</u>	OUT	N/A	N/O	6
Food received at proper temperature					
11	<u>IN</u>	OUT			6
Food in good condition, safe, and unadulterated					
12	<u>IN</u>	OUT	N/A	N/O	6
Required records available: shellstock tags, parasite destruction					
Protection from Contamination					
13	<u>IN</u>	OUT	N/A		6
Food separated and protected					
14	<u>IN</u>	OUT	N/A		6
Food contact surfaces: cleaned & sanitized					
15	<u>IN</u>	OUT			6
Proper disposition of returned, previously served, reconditioned, and unsafe food					

Compliance Status			COS	R	PTS
Potentially Hazardous Food (TCS Food)					
16	<u>IN</u>	OUT	N/A	N/O	6
Proper cooking time and temperatures					
17	<u>IN</u>	OUT	N/A	N/O	6
Proper reheating procedures for hot holding					
18	<u>IN</u>	OUT	N/A	N/O	6
Proper cooling time and temperatures					
19	<u>IN</u>	OUT	N/A	N/O	6
Proper hot holding temperatures					
20	<u>IN</u>	OUT	N/A		6
Proper cold holding temperatures					
21	<u>IN</u>	OUT	N/A	N/O	6
Proper date marking and disposition					
Consumer Advisory					
22	<u>IN</u>	OUT	N/A		6
Consumer Advisory provided for raw or undercooked foods					
Highly Susceptible Populations					
23	<u>IN</u>	OUT	N/A		6
Pasteurized foods used; prohibited foods not offered					
Chemical					
24	<u>IN</u>	OUT	N/A		6
Food additives: approved and properly used					
25	<u>IN</u>	OUT			6
Toxic substances properly identified, stored, used					
Conformance with Approved Procedures					
26	<u>IN</u>	OUT	N/A		6
Compliance with variance, specialized process, and HACCP plan					

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury.

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.

Mark "X" in box, if numbered item is not in compliance and/or if COS and/or R. COS = Corrected on-site during inspection R = Repeat violation PTS = Demerit points

Compliance Status			COS	R	PTS
Safe Food and Water					
27		Pasteurized eggs used where required			1
28		Water and ice from approved source			2
29		Variance obtained for specialized processing methods			1
Food Temperature Control					
30		Proper cooling methods used; adequate equipment for temperature control			1
31		Plant food properly cooked for hot holding			1
32		Approved thawing methods used			1
33		Thermometer provided and accurate			1
Food Identification					
34		Food properly labeled; original container			1
Prevention of Food Contamination					
35		Insects, rodents, and animals not present			2
36		Contamination prevented during food preparation, storage & display			1
37		Personal cleanliness			1
38		Wiping cloths: properly used and stored			1
39		Washing fruits and vegetables			1

Compliance Status			COS	R	PTS
Proper Use of Utensils					
40		In-use utensils, properly stored			1
41		Utensils, equipment and linens properly stored, dried, handled			1
42		Single-use/single-service articles properly stored, used			1
43		Gloves used properly			1
Utensils, Equipment and Vending					
44		Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used			1
45		Warewashing facilities: installed, maintained, used; test strips			1
46		Nonfood-contact surfaces clean			1
Physical Facilities					
47		Hot & cold water available, adequate pressure			2
48		Plumbing installed; proper backflow devices			2
49		Sewage and wastewater properly disposed			2
50		Toilet facilities: properly constructed, supplied, & cleaned			2
51		Garbage/refuse properly disposed; facilities maintained			2
52		Physical facilities installed, maintained, and clean			1
53		Adequate ventilation and lighting; designated areas use			1
Documents and Placards					
54		Sanitary Permit, Health Certificates valid and posted			2

I have read and understand the above violation(s), and I am aware of the corrective measures that shall be taken

Person in Charge (Print and Sign) Debbie Hernandez

DEH Inspector (Print and Sign) LEILANI NAVARRO, EPMD I

Date: 9/28/17

Follow-up (Circle one): YES (NO) Follow-up Date N/A

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ESTABLISHMENT NAME

DDE - J.Q. SAN MIGUEL ELEMENTARY SCHOOL

LOCATION (Address)

491 CLARA ROAD, TOTO

INSPECTION DATE

09 / 28 / 2017

SANITARY PERMIT NO.

170000382

PERMIT HOLDER

DEPARTMENT OF EDUCATION

TEMPERATURE OBSERVATIONS

Item/Location	Temperature (° F)	Item/Location	Temperature (° F)
CUT WATERMELON / SERVICE LINE	44; 47.5; 51.5		
CUT CANTALOUPE / CHILLER	42.5		
SPAGHETTI SAUCE / WARMER	139.0; 158.0		

ITEM NO.

OBSERVATIONS AND CORRECTIVE ACTIONS

CORRECT
BY DATE

Violations cited in this report must be corrected within the time frames indicated, or as stated in Sections 8-405.11 and 8-406.11 of the Guam Food Code.

A FOLLOW-UP INSPECTION WAS CONDUCTED TODAY FOR PREVIOUS INSPECTION DATED 08/31/17, WHICH RESULTED IN A GRADE/RATING OF G/A. THE PREVIOUS VIOLATION OF ITEM #26 WAS CORRECTED AND THE FOLLOWING NEW VIOLATION WAS OBSERVED TODAY:

20 POTENTIALLY HAZARDOUS FOOD (PHF) / TIME AND TEMPERATURE CONTROL FOR SAFETY (TCS) FOOD (I.E., CUT WATERMELON) DID NOT MEET TEMPERATURE REQUIREMENT FOR COLD-HOLDING.

CDS

CORRECTIVE ACTION: THREE LARGE TRAYS OF CUT WATERMELON WERE DISCARDED. PHF/TCS FOOD SHALL BE KEPT AT INTERNAL TEMPERATURE OF 41°F OR COLDER FOR COLD HOLDING TO SLOW DOWN PATHOGEN GROWTH.

PICTURES OF THE VIOLATION AND CORRECTIVE ACTION WERE TAKEN.

POSTED "A" PLACARD NO. 02504.

DISCUSSED THIS REPORT WITH MANAGER, DEBBIE HERNANDEZ.

Based on the inspection today, the items listed above identify violations which shall be corrected by the date specified by the Department. Failure to comply may result in the immediate suspension of the Sanitary Permit or downgrade. If seeking to appeal the result of any notice or inspection findings, a written request for hearing must be submitted to the Director within the period of time established in the notice for corrections.

Person in Charge (Print and Sign)

Hernandez, Debbie

Date:

9/28/17

DEH Inspector (Print and Sign)

LEILANI NARANJO, EPHU I

Date:

09/28/17